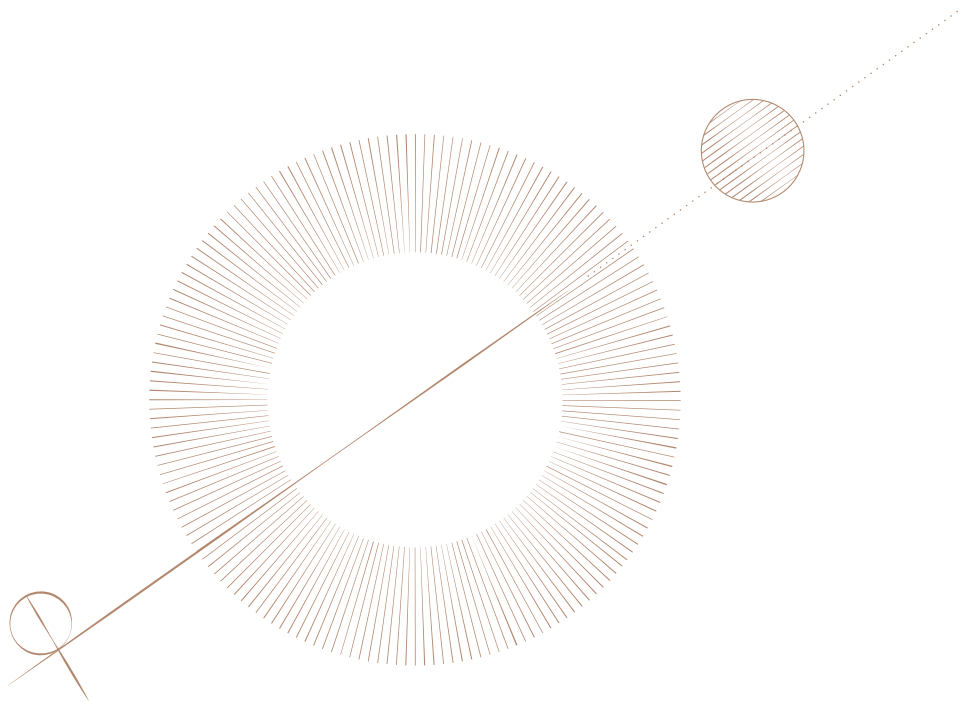




Taste-Sound-Sight
Aligned

Exquisite food and delicious drinks
inspired by the elements

Earth \$22

Wild Mushroom

Woodford Reserve Bourbon, Muscavado Sugar,
Angostura & Orange Bitters

Red Beets

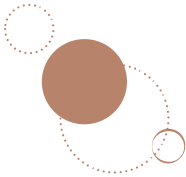
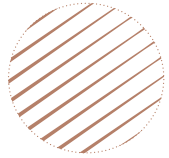
Grey Goose Vodka, Apple, Ginger, Lemon

Negroni

Diplomatico Reserva Rum, Jefferson's Rye, Cynar, Creme
De Cacao, Pedro Jimenez Sherry, Mole Bitters

Turmeric

Angel's Envy Rye, Linnie Aquavit, Elderflower, Saffron, Ginger,
Saffron, Lemon, Egg White



Air \$22

Red Hot Cloud*

Codigo Blanco Tequila, Pomegranate, Balsamic,
Vanilla, Lime, Angostura Bitters

Berries

Jack Daniel's Triple Mash Whiskey, Martell V.S Cognac, Ruby
Port, Cherry, Lemon Verbana, Lemon

Eucalyptus & Yuzu*

Beefeater Gin, Soju, Green Chartreuse,
Shiso Leaf

Guava

Patron Reposado Tequila, Caramel, Lemon, Prosecco

Water \$22

EVOO

Absolut Elyx Vodka, Feta, Blue Cheese Stuffed Olives

Sea Salt

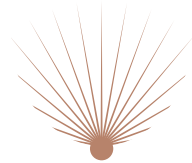
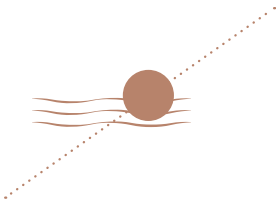
Herradura Reposado Tequila, Lillet Rosé, Fino Sherry, Grapefruit, Orange Bitters, Gold Dust

Tequila & Soda

Patron Silver Tequila, Cilantro, Ancho Chile, Bergamot, Agave, Lime, Clarified

Tomato*

Your Choice of Absolut Elyx, Codigo Reposado Tequila, or Aperol served with House-Made Tomato Soda



Fire \$22

Roasted Apples

Old Forester Rye Whiskey, Apple Brandy, Apple Butter, Allspice, Lemon, Peychaud's Bitters

Altair Five Spice

Bacardi Spiced Rum, Pineapple Jam, Peanut, Lime

Habanero Pepper

Del Maguey Vida Mezcal, Charred Grapefruit, Green Rooibos, Lime

Rhubarb

Rabbit Hole Bourbon, Rhubarb Cordial & Liqueur, Cocchi Americano

* = Zero Proof Available

Sparkling

Prosecco Brut \$ 18 / 70
Luca Paretto, Treviso, Italy

Rosé Prosecco \$ 18 / 70
Luca Paretto, Treviso, Italy

Perrier Jouët \$ 32 / 140
Grand Brut, Champagne, France

White

Pinot Grigio \$ 16 / \$62
Spasso, Delle Venezie, Italy, '23

Chardonnay \$ 18 / \$70
Franciscan Estate, California, '23

Sauvignon Blanc \$ 20 / \$78
Nobilo, Marlborough, New Zealand, '23

Albariño \$ 22 / \$86
Martin Codax, Rias Baixas, Galicia, Spain, '23

Muscadet \$ 24 / \$94
Chateau Guipiere, Loire Valley, France, '21

Etna Bianco \$ 24 / \$94
Tornatore, Scilily, Italy, 2022

Skin Contact

Maison Sainte Marguerite Rosé \$ 18 / 70
Symphonie, Côtes de Provence, France, '24

Maison Sainte Marguerite Rosé Magnum \$ 130
Symphonie, Côtes de Provence, France, '23



Reds

Garnacha \$ 16 / \$ 62
Vina Zorzal, Spain, '23

Beaujolais \$ 16 / \$ 62
Beau!, Burgundy, France, '20

Cabernet Sauvignon \$ 18 / \$ 70
Charles & Charles, Columbia Valley, Washington, '21

Nero d'Avola \$ 20 / \$ 78
Feudo Arancio-Stemmari, Sicily, Italy, '22

Malbec \$ 22 / \$ 86
Reunión, Mendoza, Argentina, '23

Pinot Noir \$ 24 / \$ 94
Erath, Oregon, '22

Samuel Adams American Light Lager, 4.2%

Mermaid Pilsner, Coney Island NY, 5.2%

Rotating Seasonal (\$\$)

Captain Lawrence Kolsch, Elmsford, NY, 4.8%

Stella Artois, Leuven, Belgium 5.2%

Dogfish Head 60 Minute IPA, Milton, DE 6%

Angry Orchard Crisp Apple, Hudson Valley, NY, 5%

Brooklyn Special Effects Pilsner, Brooklyn, NY, (non-alcoholic)

Beers & Cider

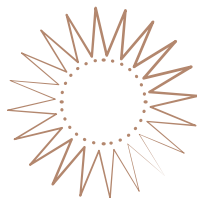
\$ 10

light and sharable

Citrus Marinated Olives <i>pb, gf</i>	\$12
Candied Spiced Nuts <i>pb, gf, n</i>	\$12
Garlic Dinner Roll <i>v</i> cultured butter, honeycomb	\$14
Baby Root Vegetables <i>pb, gf</i> beluga lentils, parsley oil, citrus vinaigrette	\$26
Asparagus Tempura <i>v</i> béarnaise, chili oil	\$22
Wild Mushroom Ravioli <i>v</i> english pea, crispy potatoes, lemon butter	\$34
Altair Cheese Plate <i>v</i> a rotating selection of four artisanal cheeses, honeycomb, mostarda, mushroom cracker, house naan, sourdough	\$38

Margherita mozzarella, parmesan, tomato, basil	\$22
Spicy Sausage Pizza smoked mozzarella, peppadews, hot honey	\$24
White Truffle Pizza wild mushrooms, fontina, charred leeks	\$28
Ricotta Gnocchi <i>v</i> aleppo pepper, charred asparagus, pecorino sardo	\$26
N'duja Bucatini calabrian chili, fennel, tomato	\$32

pizza and pasta



pb-plant based

v-vegetarian

v-vegetarian

n-contains nuts

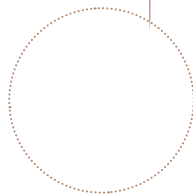
crudo

Hamachi *gf*
jalapeño, yuzu vinaigrette

\$ 24

Beef Tartare
porcini flatbread, quail egg, fennel cream

\$ 24



Altair Cheeseburger
raclette, caramelized onions, butter lettuce

\$20

Sea Bass *gf*
verjus beurre blanc, fine herbs, salsa verde

\$36

Foie Gras & Truffle Terrine
bacon shallot jam, whole grain mustard, grilled sourdough

\$30

Hanger Steak *gf, n*
jalapeño chimichurri, pistachio romesco, onion jus

\$36

Long Island Duck *gf, n*
pistachio crust, sunchoke, sauce l'orange

\$38

Land & Sea Inspired

Served Daily 4-7pm

Beer | \$9
rotating selection

Wine | \$10
prosecco, pinot grigio, rosé, garnacha

Cocktails | \$12
boulevardier, margarita, elemental special

Pizza
half off on all pizza

Burger & Fries | \$25
altair burger served with french fries

Lucky Hour

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions

Desserts \$14

Chocolate Brownie *v*

chantilly cream, cocoa nib croquant, caramel, mint oil



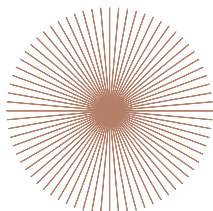
Hazelnut Tiramisu *v, n*

chocolate mousse, crème café

Berry Tart *v*

whipped buttermilk, honey-lemon vinaigrette

Coffee & Tea



Espresso	\$4
Macchiato	\$5
Cortado	\$5
Cappuccino	\$5
Caffè Latte	\$5
Flat White	\$5
Drip Coffee	\$5
Chai Latte	\$6

Earl Grey	\$5
English Breakfast	\$5
Organic Green	\$5
Ginger Turmeric	\$5
Raspberry Herbal	\$5
Mint Verbena	\$5
Rooibos Chai	\$5
Pomegranate Oolong	\$5

Digestifs

Rammazotti	\$ 14
Cynar	\$ 14
Averna	\$ 14
Grand Marnier	\$ 18
Hennessy XO	\$ 60

Dessert Wine

Michele Chiaro Moscato d'Asti	\$ 14
Dry Sack Amontillado Sherry	\$ 14
T.F 10 Year Old Tawny Port	\$ 14
Barton & Guestier Sauternes	\$ 14